

CLAIMS

What is claimed is:

1. A method of manufacturing fermented malt beverages, wherein α -glucosidase is added prior to heat treatment in a wort production process in the course of manufacturing the fermented malt beverages.

2. The method of manufacturing of claim 1, wherein said heat treatment is boiling treatment.

3. The method of manufacturing of claim 1, wherein said α -glucosidase is added simultaneously with ground malt.

4. The method of manufacturing of claim 1, wherein said α -glucosidase is added to the mash prior to said heat treatment in the wort production process.

5. The method of manufacturing of claim 1, wherein said α -glucosidase is added in the malting process.

6. The method of manufacturing of claim 1, wherein only malt is used as an ingredient.

7. The method of manufacturing of claim 1, wherein malt and adjuncts are used as sugar ingredients.

8. Fermented malt beverages manufactured by the method of manufacturing of claim 1.

9. A method of manufacturing beers, wherein α -glucosidase is made act in the fermentation process in the high gravity brewing of beer.

10. A method of manufacturing beers, wherein α -glucosidase is made act in a fermentation process in the high gravity brewing of beer to reduce acetic acid production.

11. The method of manufacturing beers of claim 9, wherein a brewer's yeast

or a yeast for brewing other than a brewer's yeast is used.

12. The method of manufacturing beers of claim 11, wherein the yeast for brewing other than a brewer's yeast is one or more selected from the group consisting of a sake yeast, a wine yeast, and a shochu yeast.

5 13. The method of manufacturing beers of claim 9, wherein the concentration of original extract of wort is 13-30 weight %.

14. The method of manufacturing beers of claim 9, wherein the amount of α -glucosidase used is 50-400 ppm per the malt amount.

10 15. A method of manufacturing low-calorie beers, wherein α -glucosidase is made act in the fermentation process to enhance real degree of fermentation in brewing.

16. The method of manufacturing low-calorie beers of claim 15, wherein a brewer's yeast or a yeast for brewing other than a brewer's yeast is used.

15 17. The method of manufacturing low-calorie beers of claim 16, wherein the yeast for brewing other than a brewer's yeast is one or more selected from the group consisting of a sake yeast, a wine yeast, and a shochu yeast.

18. The method of manufacturing low-calorie beers of claim 15, wherein the concentration of original extract of wort is over 10 and not more than 30 weight %.

19. The method of manufacturing low-calorie beers of claim 15, wherein the amount of α -glucosidase used is 50-400 ppm per the malt amount.